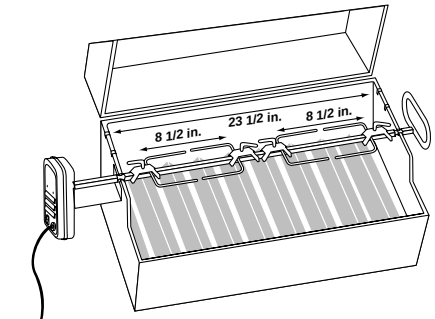
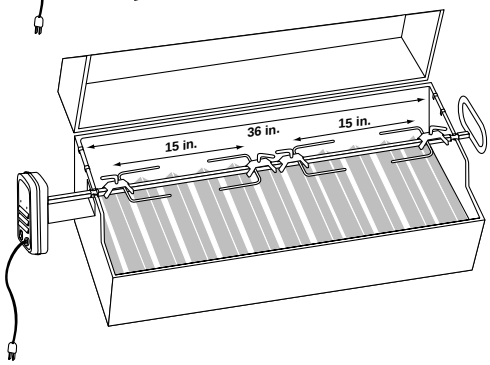
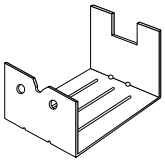
Summit Rotisserie Instructions

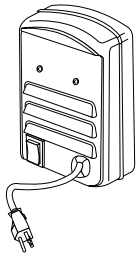




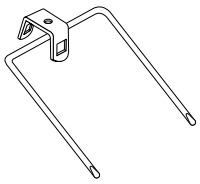
Rotisserie Motor Bracket



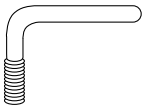
Rotisserie Motor



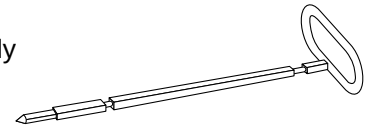
Rotisserie Split Fork (4)



Rotisserie Split Fork Screw (4)

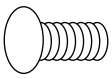


Rotisserie Shaft Assembly



1/4-20 Keps Nut (2)

1/4-20 Screw Fastener (2)



IMPORTANT SAFEGUARDS

⚠WARNINGS

- Read all instructions before using your rotisserie.
- This rotisserie is for outdoor use only.
- Remove motor and store in a dry place when not in use.
- Do not touch hot surfaces. Use barbecue mitts.
- This rotisserie is not for use by children.
- To protect against electrical hazards do not immerse cord, plugs, or motor in water or other liquids.
- Unplug the motor from outlet when not in use, or before cleaning
- Do not use rotisserie for other than intended use.
- Make sure motor is off before placing it on the motor bracket.
- Do not operate the rotisserie motor with a damaged cord or plug.
- Do not operate the rotisserie motor if it should malfunction.
- The rotisserie motor is equipped with a three prong (grounding) power cord for your protection against shock hazard.
- The power cord should be plugged directly into a properly grounded three prong receptacle. If use of an extension cord is required, be sure that it is a minimum 16 AWG, 3 wire well insulated cord, marked for OUTDOOR USE ONLY and properly grounded.
- When using an extension cord, make sure it is not in contact with a hot or sharp surface.
- Outdoor extension cords should be marked with the letters “W-A” and a tag stating “Suitable for use with outdoor appliances”.
- Do not cut or remove the grounding prong from the rotisserie motor power cord.
- Do not let cord hang over any sharp edge or hot surface.
- Use only outdoors, do not expose to rain.
- To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- A short power cord is supplied to reduce the risk of tripping over the cord. Extension cords may be used, but caution must be taken to prevent tripping over the cord.

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SAVE THESE INSTRUCTIONS

ASSEMBLY

1. Install the motor bracket

Attach the motor bracket to the left side of the cooking

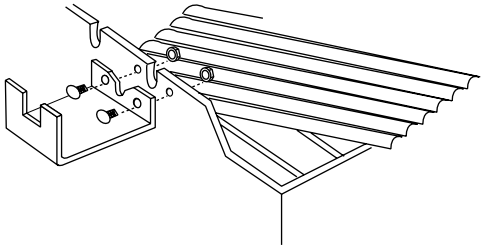
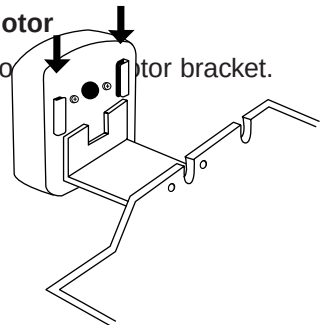


Figure 1

box, using the 1/4-20 fasteners and the 1/4-20 keps nut.

2. Attach the motor

Slide the motor o tor bracket.



3. Put the Spit Forks on the Rotisserie Shaft

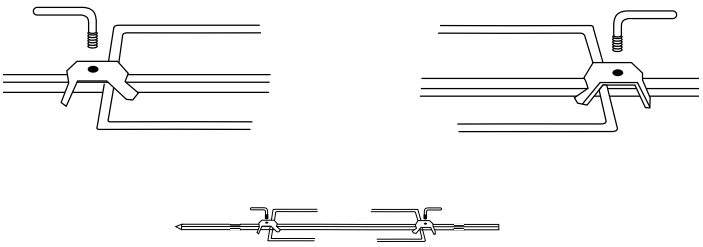


Figure 2

Slide the forks onto the shaft so that the tines are facing each other. Screw in the split fork screws to hold the forks in place.

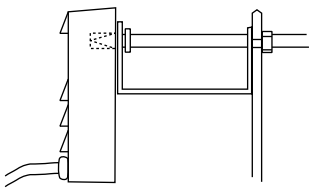


Figure 3

4. Insert the Rotisserie Shaft in the Motor

Insert the pointed end of the rotisserie shaft into the motor.

OPERATING

1 Remove rotisserie shaft from barbecue. Remove one split fork.

2. Push the rotisserie shaft through the approximate center of the food.
3. Slide the split fork onto the shaft. Insert the tines of both split forks into the food. The food should be centered on the shaft. Tighten the split fork screws.
4. Set the rotisserie shaft on the cooking box. The grooves of the shaft should rest in the cut-outs in the cooking box.
5. The rotisserie shaft should rotate so that the heavy side of the meat or poultry rotates down to the bottom. Large cuts may require the removal of the cooking grates and warming rack to allow full rotation of the shaft. Remount the food if necessary for better balance.
6. Remove rotisserie shaft with food before preheating. Preheat barbecue for 10 minutes with lid down. Follow cooking instructions in your Weber Gas Barbecue cookbook and adjust the burners as indicated.
7. Place the motor in the bracket, slide to lock.
8. Insert the pointed end of the rotisserie shaft into the motor. Set the rotisserie shaft with food on the cooking box.
9. Turn the motor on.

COOKING

- Meats or poultry should be brought to room temperature before cooking. (30 to 60 minutes should be adequate for most foods. If frozen defrost completely before cooking.)
- Tie meat or poultry with a string to make the shape as uniform as possible before putting it on the spit.
- Remove cooking grates and warming rack to allow food to turn freely.
- If you wish to save drippings for gravy, place a drip pan in the center on top of the Flavorizer Bars before positioning the rotisserie and food in the barbecue.
- Food preparation steps are the same for rotisserie cooking as for regular cooking. Indicated timing in the cookbook will be the same.
- Preheat barbecue for 10 minutes with the lid down.
- All cooking is done with the lid down.
- Cook by Indirect Method as indicated in recipe.
- If foods are too heavy or are irregular shapes, they may not rotate well and should be cooked by the Indirect Method without using the rotisserie.